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Steak
Marinade

This bold and flavorful steak marinade is ideal for tenderizing tougher cuts of meat. A zesty blend of balsamic vinegar, soy sauce, and orange juice creates the perfect balance of salty and tangy, while a robust mix of spices adds depth and complexity. The result? Juicy, flavor-packed steak every time.

Want even more flavor? You can turn the leftover marinade into a rich, savory sauce while cooking the steak—just follow the notes in the recipe! Serve it with any rice or quinoa, add some chopped broccoli for a great meal.

Ingredients

Serves 2–4

- **16 oz** sirloin bottom strips or chuck (great for tougher cuts) cut into 1/2 inch cubes
- **1 garlic clove**, minced
- **2 tbsp** olive oil
- **1 tbsp** Worcestershire sauce
- **1 tsp** orange juice
- **1 tsp** soy sauce
- **1/2 tsp** Dijon mustard
- **1/2 tsp** garlic chili sauce
- **3/4 tsp** hot pepper jelly
- **1 tsp** balsamic vinegar
- **1/4 tsp** peanut butter (*adds creaminess*)
- **1/2 tsp** dried mustard (*hot or regular*)
- **1/2 tsp** berbere seasoning (*optional, but adds great depth of flavor*)
- **1 tbsp** cornstarch (*only if turning marinade into a sauce*)
- **1/2 cup** water (*only if turning marinade into a sauce*)

Instructions

Marinate the Beef

1. **Cut the beef** into 1/2-inch cubes and place them in a sealable plastic bag.

2. **In a medium bowl**, combine all marinade ingredients **except the cornstarch** (only needed if making a sauce). Whisk until fully blended.
3. **Pour the marinade** over the beef in the bag. Seal and massage the bag to evenly coat the meat.
4. **Refrigerate** for at least 2 hours, or overnight for best flavor. Massage the bag occasionally to help the marinade absorb evenly.

Cook the Beef

5. **Remove the marinated beef** from the fridge and let it sit at room temperature for about 30 minutes before cooking.
6. **Heat a large sauté or frying pan** over medium-high heat.
7. **Add the beef** (discarding excess marinade unless you're making the sauce) and cook for **8–10 minutes**, stirring occasionally, until browned and cooked through.

Optional: Make a Sauce

8. To turn the marinade into a sauce, add 1/2 cup water and **bring it to a boil** in a small saucepan. Mix **1 tbsp cornstarch** with a splash of water to make a slurry, then stir it into the boiling marinade. Simmer until thickened and serve over the beef.

To Serve

9. Serve the cooked beef over **rice or quinoa**, and add a side of chopped, sautéed broccoli or your favorite vegetables for a complete, flavorful meal.